



Shower of Stars for Austria: Outstanding Culinary Achievements Honoured at the MICHELIN Guide Ceremony

- Presentation ceremony of MICHELIN Stars at Salzburg's Hangar-7
- 82 MICHELIN Stars, 33 Green Stars and 43 Bib Gourmand awards for Austria
- A milestone for Austria as a culinary and tourism destination

On 21 January 2025, the MICHELIN Guide Ceremony and unveiling of the new Austria selection for 2025 was held at Hangar-7, a gala event at which, for the first time since 2009, the renowned culinary guide presented its selection of restaurants for all of Austria.

The return of the MICHELIN Guide, as well as the ceremony, was initiated and jointly organised by the Austrian National Tourist Office (ANTO) and the provincial tourism associations. The presence of Guide Michelin in Austria was also made possible through the engagement of the industry representation of the Chamber of Commerce. The event attracted not only numerous chefs to Salzburg to accept their awards but also many VIPs as well as Austrian and international journalists who helped celebrate Austria's outstanding gastronomy.

The MICHELIN Guide's restaurant selection not only spotlights the country's culinary diversity but also underscores the great importance it places on gastronomy and the international orientation of Austria as a culinary and tourism destination.

Culinary excellence as ambassador for Austria as a tourism destination

"Today's presentation of the MICHELIN Stars is a milestone for Austria's culinary arts and a clear indication of the global popularity our gastronomy enjoys. Fine food is more than just culinary pleasure—it unites culture, landscape, and people. This success affirms our goals: to continue to develop quality and regionality as key strengths of destination Austria," explains Susanne Kraus-Winkler, State Secretary for Tourism.

"The partnership with the MICHELIN Guide is not only an honour for Austria's culinary arts but also a powerful sign of the passion and commitment that is to be found in every kitchen in our country. With their innovation and skill, our award-winning chefs create culinary experiences that touch the heart and delight the palate. I congratulate them on this tremendous achievement—they are the soul of our culinary excellence," adds Astrid Steharnig-Staudinger, CEO of the Austrian National Tourist Office.

"I am proud that the MICHELIN Guide is returning to Austria – a success that brought with it challenging phases as well. After the award presentation, the many positive emotions on all sides confirmed that this endeavour was worth every grey hair. Finally, all Austrian provinces are tested, and all ratings contribute to increasing the international renown of Austria's culinary offerings even further," stresses Michael Feiertag, Executive Director of the Steirisches Tourismus und Standortmarketing GmbH and spokesman for the tourism associations of the federal provinces in 2024.



An overview of all awards:

The focal point of the event was the presentation of the MICHELIN Stars, which were awarded in various categories. The broad range of the award-winning restaurants reflected the diversity and quality of Austrian gastronomy. The results presented today reconfirm Austria's leading position worldwide in the area of fine cuisine.

The following is a summary of the awards presented at the 2025 MICHELIN Guide Ceremony.

- Burgenland: 8 awards, including one 2-star restaurant, four Bib Gourmand and three Green Stars
- Carinthia: 10 awards, including four 1-star restaurants, one Bib Gourmand and five Green Stars
- Lower Austria: 10 awards, including one 2-star restaurant, two 1-star restaurants, five Bib Gourmand and two Green Stars
- **Upper Austria:** 16 awards, including one 2-star restaurant, nine 1-star restaurants, four Bib Gourmand and two Green Stars
- Salzburg: 17 awards, including five 2-star restaurants, eight 1-star restaurants and four Green Stars
- Styria: 27 awards, including twelve 1-star restaurants, nine Bib Gourmand and six Green Stars
- **Tirol:** 30 awards, including four 2-star restaurants, 16 1-star restaurants, seven Bib Gourmand and three Green Stars
- **Vorarlberg:** 18 awards, including two 2-star restaurants, three 1-star restaurants, seven Bib Gourmand and six Green Stars
- Vienna: 22 awards, including two 3-star restaurants, four 2-star restaurants, eight 1-star restaurants, six Bib Gourmand and two Green Stars

Categories:

- Three MICHELIN Stars: 2 restaurants (1 of which is new)
- **Two MICHELIN Stars:** 18 restaurants (13 of which are new)
- One MICHELIN Star: 62 Restaurants (of which 53 new)
- Green MICHELIN Star for sustainability: 33 Restaurants (31 new)
- **Bib Gourmands:** 43 Restaurants (38 new)
- Young Chefs: Julian Stieger, Restaurant Rote Wand Chef's Table
- Service-Award: Barbara Eselböck, Restaurant Taubenkobel
- Sommelier-Award: Alexander Koblinger, Döllerer Genießerrestaurant

The MICHELIN Guide rates restaurants according to five criteria that are the same worldwide: quality of the ingredients, mastery of the cooking techniques, originality of the cuisine, and consistency both through time and the menu as a whole. The restaurant evaluation is done by full-time inspectors who conduct their tests in complete anonymity and according to clearly defined and objective criteria. In the future, Austrian restaurants will be tested once a year.

The complete selection of restaurants can be found on the MICHELIN Guide app and the MICHELIN Guide website. It complements the global offering of over 16,000 restaurants and 6,000 hotels and makes Austrian gastronomy visible all over the world.



The Austrian National Tourist Office and the provincial tourism associations wish to thank all participants and partners who made this special evening possible and look forward to working together to make Austria's culinary excellence even better known throughout the world.

Photo Gallery: to.austria.info/guidemichelin

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